

NOBILO

CHATHAM COD, CRAB, FAVAS, AND PICKLED MUSSELS

Developed by Matt Lambert, Executive Chef/Owner, The Musket Room, New York City

Pairs Well With: Nobilo 2012 Marlborough Icon Sauvignon Blanc

Prep Time and Cook Time: 60 Minutes | Serves: 4

"I love cod! I remember growing up fishing all around Auckland most weekends with my uncle or father. Very often fishing off the rocks we would catch rock cod, so there is an instant connection for me personally with cod, summer and fishing. Same thing goes with pickled mussels! At almost every BBQ my parents had someone would bring a tub of pickled mussels. The way I brought the two together is very simple. The whole preparation for this dish can be ready to go. It's made à la minute except for the Fava purée."

– Chef Matt Lambert

INGREDIENTS FOR THE COD

4 5 oz portions of a very large cod, filleted by local fishmonger

4 Tbsp butter

1 Lemon, peeled with no pith

INGREDIENTS FOR THE PICKLED MUSSELS

2 lb steamed mussels

3¼ Cups cider vinegar

1 Cup sugar

2 Cups Nobilo 2012 Icon Sauvignon Blanc

10 Peppercorns

2 Tbsp salt

4 Stems tarragon

6 Bay leaves

INGREDIENTS FOR THE CRAB AND FAVA SAUCE

4 Tbsp crab meat

7¾ Cups blanched fava beans

3 Tbsp liquid from the pickled mussels

2 Tbsp 2012 Nobilo Icon Sauvignon Blanc

1 Tbsp chopped chives

1 Tbsp chopped cilantro

1 Mussel

1 Tbsp salted butter

INGREDIENTS FOR THE FAVA PURÉE

2 Cups blanched warm favas

1 Cup hot heavy cream

¼ Tsp xanthan (optional)

1 Tsp salt

1 Tbsp unsalted butter

INGREDIENTS FOR THE GARNISH

Black mint

Dill

Bronze fennel

Fava flowers

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PREPARATION

FOR THE PICKLED MUSSELS

1. Heat ingredients until sugar and salt are dissolved.

2. Let cool to around 180°F. You may adjust the sugar to your personal taste. I prefer it to be very acidic.

3. Add mussels and store for at least 5 days.

FOR THE CRAB AND FAVA SAUCE

Chef's Tip: Adding herbs as you are serving maintains the bright flavors and colors. Aside from balance in dishes through acidity, I like to use herbs in the same light, particularly these two.

1. Gently warm ingredients in a saucepan, adding butter last and mix in to incorporate without breaking the liquid and butter.

2. When you remove from the heat, add the herbs as you are serving and mix through.

FOR THE FAVA PURÉE

1. Place all ingredients into a blender, except for the cream.

2. Add cream slowly and purée on a very high speed to ensure the purée is as smooth and silky as possible. If you don't have xanthan it is totally fine.

FOR PLATING AND THE GARNISH

1. Smear the fava purée at the base of the plate.

2. Place the fish on top of that and carefully place the stack of crab/favas next to the fish.

3. The mussel can go anywhere you like. I put it somewhere different every time I plate this dish.

SEIZE THE SPIRIT OF NEW ZEALAND WITH CHEF MATT LAMBERT AND NOBILO WINES

__Nobilo__, America's favorite New Zealand winery, has partnered with New Zealand-born Chef __Matt Lambert__, Executive Chef & Owner of New York City's The Musket Room, to develop a series of imaginative, delicious summer dishes inspired by the adventurous spirit of his home country. Drawing upon regional culinary traditions and the seafood-rich waters of his homeland, Chef Lambert is pleased to introduce Americans to a variety of fresh flavors that are pure New Zealand.

The recipes are developed to both enhance and pair well with Nobilo's award-winning Sauvignon Blanc and Pinot Noir wines, which authentically showcase the diverse qualities of the region's vineyards. Through inventive, contemporary preparations, Chef Lambert pays homage to the region with classic New Zealand ingredients and gives consumers a new opportunity to enjoy his hometown cuisine this summer through early fall.



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